



EST. 2010

NUHMA

INFLIGHT DINING

NEW YORK | MIAMI

FLORIDA MENU

ABOUT US





ABOUT NUHMA IN-FLIGHT DINING

A HIGHER STANDARD OF IN-FLIGHT DINING

Nuhma Inflight Dining is the premier caterer for private aviation, serving clients in both the New York area and our new South Florida location. Led by principal and head chef Nuhma Tuazon, Nuhma Inflight Dining brings the elevated dining experience of MICHELIN-starred restaurants, exclusive private events, and elite residences directly to the skies. Each meal is crafted with exceptional attention to detail, using the freshest, most flavorful ingredients—customized to meet every client's unique tastes and needs.

EXCEPTIONAL QUALITY

AT A COMPETITIVE VALUE

We believe you shouldn't have to compromise on taste or presentation. Our dishes are created using premium ingredients and designed to match your preferences and budget. Compare us bite for bite, cheque for cheque—we're confident you'll choose Nuhma Inflight Dining again and again.

UNMATCHED FLAVOR

FROM THE BEST SOURCES

Our menus feature carefully selected ingredients sourced from trusted purveyors in both New York and South Florida. Think legendary Brooklyn steaks, heritage smoked salmon from New York's oldest supplier, and farm-fresh seasonal produce handpicked locally from both regions. In South Florida, we also highlight tropical flavors and regional specialties to reflect the area's vibrant culinary culture.

ELEGANTLY DESIGNED

FOR A SEAMLESS EXPERIENCE

We obsess over presentation and ease of service. From smart packaging that simplifies onboard prep, to platters that are ready to serve without any need for re-plating, Nuhma Inflight Dining ensures your in-flight dining experience is as smooth and sophisticated as the journey itself.

OUR SERVICES

When you order from Nuhma Inflight Dining, expect refined interpretations of comfort classics, signature NYC dishes, and vibrant seasonal menus. Our catering is delivered on your schedule—coordinated with your itinerary and delivered directly to the tarmac in both New York and South Florida. Every element, from packaging to plating, is tailored to your specific requirements.

CUSTOM CATERING REQUESTS

Every meal is thoughtfully prepared to meet your dietary needs, whether it's for simplicity or indulgence. We accommodate:

- Gluten free
- Dairy free
- Vegan
- Vegetarian
- Kosher
- Halal
- Allergen-conscious meals (nut-free, shellfish-free, seafood-free, and more)

EUROPEAN CUISINE

- Italian
- French
- Mediterranean

SPECIALTY ASIAN CUISINE

- Chinese
- South East Asian
- Japanese
- Indian
- Thai

COMPLIMENTARY FLIGHT ATTENDANT SERVICES

- Organized storage with clearly labeled components and step-by-step instructions for reheating and plating
- Option for beautifully plated dishes delivered ready for service



ORDERING & AIRPORT INFORMATION

PLACING AN ORDER

All orders can be placed in the following ways:

- Telephone: 888-306-1010
- WhatsApp: 954-498-5939
- Email: orders@nuhmainflight.com

We accept all international calls. Please visit our website for more information on our menu.

AIRPORT DELIVERY DESTINATIONS

We are strategically located to serve the following airports:

SOUTH FLORIDA

Miami International Airport
Miami Opa-Locka Executive Airport
Miami Executive Airport
Fort Lauderdale Executive Airport
Fort Lauderdale/Hollywood International Airport
Boca Raton
Palm Beach International Airport
Naples Municipal Airport

More airports upon request.

HOURS OF OPERATIONS

We provide 24/7 delivery service to our selected airports. Our customer service representatives are at your service 7-days a week from Monday-Sunday 4:30am-11pm. We are always ready to assist with any special requests.

BREAKFAST MENU





BREAKFAST

BREAKFAST EGG SELECTIONS

FARM EGGS

choice of:

- plain scrambled egg whites
- plain scrambled eggs
- hard boiled eggs
- poached eggs
- plain egg omelette
- plain egg white omelette

BUILD-YOUR-OWN OMELETTE

choice of 2 fillings:

- Swiss cheese
- Vermont cheddar cheese
- pepper jack cheese
- goat cheese
- black forest ham
- seasonal vegetables

SPANISH OMELETTE

poblano peppers, onion, pepper jack cheese, chorizo

SIGNATURE BREAKFAST

BREAKFAST SANDWICH

scrambled eggs, thick bacon, pepper jack cheese

choice of:

- brioche bun
- NY bagel

BREAKFAST BURRITO

scrambled eggs, black beans, avocado, house-made salsa, sour cream, vegan cheddar cheese

AVOCADO TARTINES

multigrain sourdough gluten-free bread, edible micro-flower salad, watermelon radish

CLASSIC LOX BAGEL

Norwegian nova smoked salmon, cream cheese, fresh dill, tomato, red onion, plain NY bagel

LOX SCHMEAR BAGEL & BAGEL CHIPS

fresh dill & lemon zest lox spread, plain bagel chips

EUROPEAN BREAKFAST

selection of two types of sliced cheeses and cold cuts, Greek yogurt, mini croissant and Danish, butter, preserves



BREAKFAST

SWEET BREAKFAST

YOGURT PARFAIT

Greek yogurt, house-made granola, fresh berries, glass container

STEEL-CUT OATMEAL

golden raisins, Vermont maple syrup, whole milk

OVERNIGHT OATS

seasonal fruit and cinnamon, maple syrup

BUTTERMILK PANCAKES

whipped butter, Vermont maple syrup

choice of fillings:

- chocolate banana
- blueberry lemon

VEGAN PANCAKES

blueberries, vegan butter, Vermont maple syrup

BELGIAN WAFFLES

whipped butter, Vermont maple syrup

CLASSIC BRIOCHE FRENCH TOAST

thick sliced brioche bread, whipped butter, Vermont maple syrup

FRUIT SALAD

assorted seasonal cubed fruit

SEASONAL MARKET FRUIT

apples, oranges, bananas, pears, grapes, pomegranate, seasonal fruit

HOUSE-MADE GRANOLA

dried fruits & nuts, Vermont maple syrup

SWISS MÜESLI

BREAKFAST ACCOMPANIMENTS

CLASSIC BREAKFAST SAUSAGES

- chicken & apple sausage
- pork sausage
- turkey sausage
- chorizo

POTATO HASH BROWNS

HOME FRIES

BREAKFAST SPREADS

- cream cheese
- Beurre D'Isigny butter
- vegan butter
- assorted preserves
- honey



BREAKFAST

BREAKFAST PASTRIES

SINGLE NEW YORK BAGEL SELECTION

choice of:

- plain
- whole wheat
- sesame seed
- poppy seed
- everything

GLUTEN-FREE BAGEL

plain

BLUEBERRY MUFFINS

oatmeal crumble, available mini or large

LEMON POPPY SEED MUFFIN

available mini or large

CHOCOLATE BANANA MUFFIN

double chocolate, available mini or large

CROISSANT

available mini or large

ALMOND CROISSANT

PAIN AU CHOCOLAT

available mini or large

FRUIT DANISH

available mini or large

MILKS & CREAMERS

MILKS

- organic whole milk
- organic 2% milk
- organic 0% milk
- Elmhurst unsweetened almond milk
- Elmhurst unsweetened oat milk

CREAMERS

- organic half & half
- Elmhurst unsweetened almond barista creamer
- Elmhurst unsweetened oat barista creamer



BREAKFAST

FRESH HOUSE-SQUEEZED JUICES*

FRESH SQUEEZED JUICES

- mixed oranges
- pink grapefruit
- carrot
- passionfruit
- apple
- watermelon
- mango

FRESH HOUSE-SQUEEZED JUICE BLENDS*

POWER GREEN JUICE

kale, cucumber, celery, apple, ginger, lemon

SUNSET JUICE

carrots, fresh ginger, turmeric, lemon, cayenne

RED JUICE

local apples, red beets, fresh ginger, carrot

PASSIONFRUIT MANGO LEMONADE

simple syrup

PASSIONFRUIT MANGO JUICE

local tropical fruit

VERY BERRY JUICE

mixed berries, lemon juice, simple syrup

BOOSTER SHOTS

turmeric, fresh ginger, cayenne, lemon

FRESH HOUSE-MADE SMOOTHIES*

VERY BERRY SMOOTHIE

strawberries, blueberries, plain Greek yogurt, honey, whole milk

ASSORTED FRUIT SMOOTHIE

assorted seasonal fruit, plain Greek yogurt, honey, whole milk

GREEN SMOOTHIE

kale, almond milk, banana, flaxseed, plain Greek yogurt

PROTEIN SHAKE

mixed berries, kale, almond milk, protein powder

*Flavors change depending on the seasonal fruits available.

Other flavors and blends can be made upon request.

One 16 fl oz bottle per serving.

LUNCH MENU





LUNCH

SALADS

MIXED BABY GREEN SALAD

local greens, lemon dressing, micro flowers

HEARTS OF PALM SALAD

hearts of palm, avocado, arugula, shaved Parmesan cheese, lemon, EVOO dressing

CAESAR SALAD

little gem lettuce, cherry tomatoes, croutons, Parmesan cheese, Caesar dressing

GREEK SALAD

sheep feta cheese, kalamata olives, greens, cucumbers, vine-ripened tomatoes, oregano, red wine dressing

ISRAELI CHOPPED SALAD

ripe tomatoes, Persian cucumber, onion, parsley, dill, lemon juice

CAPRESE SALAD

mozzarella di bufala, sliced ripe tomatoes, fresh basil, white balsamic dressing, EVOO

ASIAN CHOPPED SALAD

shaved white & purple cabbage, carrots, cucumbers, mandarin orange, scallions, peppers, edamame, wonton chips, carrot ginger sesame dressing

COBB SALAD

chopped romaine, tomato, cucumber, carrots, egg, bacon, corn, avocado, blue cheese, croutons, red-wine mustard vinaigrette

ITALIAN CHOPPED SALAD

romaine, radicchio, iceberg, chickpeas, cherry tomato, provolone, salami, red wine vinegar Italian oregano dressing

NIÇOISE SALAD

seared yellow fin tuna, white anchovies, mixed greens, haricot vert, baby potatoes, cherry tomatoes, olives, hard-boiled egg, sliced red onion, red wine mustard vinaigrette

SALAD ADD-ONS

- grilled herbed chicken breast
- grilled herbed chicken thigh
- grilled tiger shrimp
- grilled Faroe Island salmon
- grilled skirt steak
- breaded chicken breast



LUNCH

COLD SANDWICHES

SANDWICH BOX SELECTIONS

fruit salad, green salad, house-made cookie
choice of bread:

- baguette
- ciabatta

choice of condiments:

- mayonnaise
- mustard
- honey mustard

choice of fillings:

- black forest ham
- oven-roasted turkey
- house-made roast beef
- Vermont cheddar cheese
- Swiss cheese
- provolone cheese
- gruyere cheese
- pepper jack cheese

ITALIAN SANDWICH

prosciutto, salami, provolone, pepperoncini, lettuce,
tomato, mayonnaise, ciabatta

CAPRESE SANDWICH

mozzarella di bufala, grilled vegetables, arugula, pesto,
ciabatta

TURKEY CLUB SANDWICH

fresh roasted turkey, crispy bacon, herbed mayonnaise,
lettuce, tomatoes, white pullman bread

HAM & CHEESE SANDWICH

black forest ham, Swiss cheese, mayonnaise, mustard,
brioche

ROAST BEEF SANDWICH

provolone cheese, caramelized mushroom, cornichon,
mustard dressing, baguette

SIGNATURE WRAPS*

CLASSIC TURKEY WRAP

crispy apple smoked bacon, avocado, mayonnaise,
whole wheat wrap

SPICY TUNA SALAD WRAP

lettuce, avocado, jalapeño, mayonnaise, whole wheat
wrap

CHICKEN SALAD WRAP

chicken breast, grape, celery, green onion, tarragon,
parsley, flour wrap

VEGAN WRAP

avocado spread, arugula, grilled seasonal vegetables,
vegan gouda cheese, whole wheat wrap

SIDES

POTATO SALAD

dill, mayonnaise, mustard, apple cider dressing

*Gluten-free wraps available upon request



LUNCH

HOT SANDWICHES

CUBAN STYLE SANDWICH

pineapple jalapeno glazed roasted ham, mojo roasted pork, Swiss cheese, provolone cheese, pickled mustard mayonnaise

NEW YORK'S FAVORITE PASTRAMI SANDWICH

mustard, pickles, rye

CHICKEN PARMESAN CHEESE SANDWICH

mozzarella, arugula, marinara sauce, ciabatta

GRILLED CHEESE SANDWICH

three-cheese blend, brioche

CHIMICHURRI GRILLED STEAK SANDWICH

chipotle pickled mayonnaise, ciabatta

NUHMA'S DRY AGED BEEF BURGER

signature beef blend, lettuce, tomato, Vermont cheddar cheese, house-made burger sauce, sesame bun

SALMON BURGER

avocado, tartar sauce, sesame bun

NUHMA'S BEEF SLIDERS

signature beef blend, lettuce, tomato, Vermont cheddar cheese, house-made burger sauce, sesame bun

SOUPS

ANTIOXIDANT-RICH RED LENTIL SOUP

turmeric, carrots, cilantro, lime juice

CLASSIC CHICKEN NOODLE SOUP

carrots, celery, dill

MINISTRONE SOUP

house-made pesto, assorted beans, seasonal vegetables

CREAM OF MUSHROOM SOUP

mushroom, creme fraiche

TOMATO BISQUE

Parmesan croutons, cream

CALDO DE POLLO

carrots, potato, zucchini, chayote, cilantro, corn, sofrito, lime

HORS D'OEUVRES





HORS D'OEUVRE

COLD HORS D'OEUVRES

CROSTINI (3 pieces per order)

choice of:

- brie cheese, pineapple & mango jam
- feta cheese, olive tapenade
- roast beef, watercress, horseradish cream
- shrimp salad, lemon, fresh tarragon

CRISPY SUSHI RICE (3 pieces per order)

choice of:

- avocado, chili ferment
- smoked salmon, yuzu cream

SMOKED SALMON ROULADE (3 pieces per order)

herbed crème fraîche, fresh dill

SKEWERS

CAPRESE SKEWERS

basil, balsamic

ANTIPASTO SKEWERS

charcuterie, pickled vegetables, olives, mozzarella ball

HOT HORS D'OEUVRES

MUSHROOM & GOAT CHEESE TARTLET

mushroom, goat cheese

GOLDEN FLAMINGO CRAB & MANGO SALAD
TARTLET

mango, crab meat, herbed lemon zest

EMPANADA BITES

avocado salsa verde

choice of:

- three cheese, poblano peppers
- spinach, feta
- beef, potato

CAVIAR





CAVIAR

CAVIAR SELECTIONS

PETROSSIAN CAVIAR SELECTIONS

available in royal, tsar imperial, president*, & special reserve**

- ossetra - complex, nutty & robust
- kaluga huso hybrid - buttery, bursting & joyous
- beluga hybrid - firm texture with a complex finish
- daurenki - bursting with butter & brine

NUHMA INFLIGHT DINING'S TOP-TIER PACKAGE

imported and domestic caviar

- royal ossetra - for the sophisticated
- imperial kaluga - for the adventurous
- royal beluga - for the refined
- blini
- house-made Yukon potato chips (24-hour notice)

CAVIAR CANAPES

CAVIAR TARTLET

crème fraîche

CAVIAR ACCOMPANIMENTS

ON THE SIDE

- blini
- toast points
- crème fraîche
- lemon wedges
- minced shallots
- grated egg yolks
- grated egg whites
- house-made Yukon potato chips (24-hour notice)

CAVIAR ACCESSORIES

- caviar key
- mother-of-pearl spoon
- caviar presenters

IMPOTANT CAVIAR ORDERING DETAILS

- One caviar key & mother-of-pearl spoon will be included in every caviar order.
- Petrossian Caviar must be ordered with a minimum 24-hour notice and/or by 10:00 AM the day before for an afternoon delivery.

*special reserve is only available for ossetra and kaluga

**president is only available for ossetra

STARTERS





STARTERS

COLD STARTERS

COLOSSAL SHRIMP COCKTAIL
lemon wedges, classic cocktail sauce

MAINE LOBSTER SALAD
avocado, frisée, upland-cress, herbed lemon mayonnaise dressing

FLORIDA GOLDEN FLAMINGO CRAB SALAD
avocado, heart of palm, frisée, upland-cress, herbed lemon mayonnaise dressing

COLD SEAFOOD PLATTER (serves 2)
Maine lobster, colossal shrimp, golden flamingo crab salad, stone crab, melba toast (8pcs) house-made tartar & cocktail sauces

KEY WEST STONE CRAB CLAWS
two large claws, creamy mustard sauce
(available only from October 15th to May 1st)

HOT STARTERS

COCONUT SHRIMP
sweet chili sauce

MARYLAND CRAB CAKE
herbed tartar sauce

CHICKEN CROQUETTES
paprika aioli, carrots, leeks

NUHMA'S PIGS IN A BLANKET
spiral puff pastry, ketchup, deli mustard

HOT STARTERS

BALINESE SATAY
coconut-peanut sauce
choice of:

- beef
- chicken
- tofu

CRISPY VEGETABLE SPRING ROLLS
chili citrus sauce

DUMPLINGS
ginger-soy dipping sauce
choice of:

- shrimp
- edamame
- chicken & vegetable

GLUTEN-FREE DUMPLINGS
chicken and vegetable, ginger-soy dipping sauce

SHU MAI
shrimp and pork

FRIED CHICKEN WINGS
sour cream blue cheese, celery, carrots
choice of:

- buffalo sauce
- barbeque sauce

NUHMA'S DRY AGED BEEF SLIDERS
signature beef blend, lettuce, tomato, Vermont cheddar cheese, house-made burger sauce, sesame bun

MAIN COURSES





MAIN COURSE

MEAT

PRIME FILET MIGNON

mashed potatoes, haricot vert, Bordelaise sauce, maître d'butter, bouquet garni

ARGENTINEAN STYLE PRIME SKIRT STEAK

roasted baby potatoes, chimichurri sauce, bouquet garni

CLASSIC STEAK AU POIVRE

Black Angus NY Strip steak, shoestring French fries

HERB PISTACHIO CRUSTED COLORADO LAMB

parsnip purée, grapes, bouquet garni

STEAKHOUSE MEATS

PRIME FILET MIGNON

8 oz.

ARGENTINEAN STYLE PRIME SKIRT STEAK

8 oz.

PRIME NY STRIP STEAK

10 oz.

BONE-IN USDA PRIME RIB

22 oz.

SAUCES

choice of:

- au poivre
- Bordelaise
- chimichurri
- wild mushroom demi

CHICKEN*

CHICKEN MILANESE

arugula, cherry tomato salad, Parmesan cheese

THAI GREEN CHICKEN CURRY

mango, coconut cream, jasmine white rice

CHICKEN PICCATA

lemon, caper, white wine sauce, Monograno penne

FRENCH STYLE TARRAGON CHICKEN

half chicken, creamy mushroom sauce, roasted rosemary potato

POULET RÔTI (serves 2-3)

heritage boneless whole chicken, roasted rosemary potatoes, bouquet garni

PERUVIAN WHOLE CHICKEN (serves 2-3)

green sauce, yellow rice & beans

PAN-ROASTED LEMONGRASS CHICKEN

half chicken, pickled vegetables, roasted peanuts, lime dressing, jasmine rice

*Our chicken for pan-frying and soups is FREEBIRD, an antibiotic-free and vegetarian-fed chicken from a farm in Pennsylvania.

Our chicken for roasting is Poulet Rouge, a premium French pasture-farm raised chicken, which is hormone-free, antibiotic-free, and known for its superior flavor, tender, succulent meat, and thin, crispy skin.



MAIN COURSE

SEAFOOD

GRILLED FAROE ISLAND SALMON PLANK
steamed wild rice & farro, grilled vegetables, grilled lemon

GRILLED CHILEAN BLACK SEABASS
pickled ginger, miso glaze, Japanese mushroom rice

TIGER SHRIMP SCAMPI
white wine garlic lemon sauce

BONELESS WHOLE FLORIDIAN SNAPPER
choice of:

- red curry, coconut, jasmine white rice
- Greek Style, lemon and oregano, lemon potato
- pan-seared, beurre blanc, herb, lemon

VEGETARIAN & VEGAN

THAI GREEN VEGETABLE CURRY
seasonal vegetables, tofu, holy basil, sweet potato, squash, coconut cream, jasmine white rice

CAULIFLOWER ZA'ATAR STEAK
Moroccan spice, braised chickpeas, spinach, cumin, smoked paprika, vegan feta cheese

BROCCOLI TOFU STIR FRY
soy ginger sauce, jasmine white rice

PASTA

HOUSE-MADE RICOTTA RAVIOLI
San Marzano tomato sauce

NUHMA'S LASAGNA
veal & beef bolognese, béchamel, mozzarella, Parmesan cheese

GLUTEN-FREE VEGETARIAN LASAGNA
spinach, mushroom, mozzarella

FELICETTI SQUID INK SPAGHETTI
arugula, cherry tomatoes, garlic white wine sauce
choice of:
• tiger shrimp
• lobster

SPICY FELICETTI RIGATONI VODKA
vodka sauce

PESTO LUMACHE FELICETTI
pine nuts, Parmigiano Reggiano

FELICETTI CAVATAPPI PASTA SALAD
seasonal vegetables, pesto

FELICETTI SPAGHETTI & MEATBALLS
tomato sauce

FELICETTI PENNE MUSHROOM BOLOGNESE*
mixed mushrooms, tomato sauce, celery, carrot, onion, parsley (vegan base)

*Available gluten-free upon request



SIDE DISHES

VEGETABLES

SAUTEED SPINACH
garlic, olive oil

CREAMY MASHED POTATOES
butter, cream

ROASTED BROCCOLI & PARMESAN CHEESE
garlic, lemon zest

SEASONAL MIXED GRILLED VEGETABLES
Italian dressing

ROASTED BABY POTATOES
twice-cooked, rosemary parsley butter

HARICOT VERT
grainy mustard butter, shallots

GRAINS

- steamed wild rice & farro
- steamed brown rice
- steamed jasmine white rice
- yellow rice & beans

BREAD

LOCALLY SOURCED DINNER ROLLS
choice of:

- mini baguette
- seven grain
- olive

GLUTEN-FREE BREAD

choice of:

- millet seed
- seven grain
- pão de queijo

GARNISH

GARNISH KIT

edible flowers, assorted microgreens, fresh herbs

DESSERTS





DESSERT

SIGNATURE DESSERTS

NUHMA'S CLASSIC CHOCOLATE CAKE
chocolate ganache

NEW YORK CHEESECAKE
fresh berries, fresh berry sauce

FRUIT TART
seasonal fruit, pastry cream, meringue

NUHMA'S HEAVENLY COCONUT CAKE
coconut pastry cream, meringue, tropical fruit

KEY LIME PIE*
graham cracker crust, Chantilly cream

PIÑA COLADA TRES LECHES CAKE
Flor de Caña rum, Chantilly cream, caramelized pineapple

LADY M CREPE CAKES
choice of:
• classic
• green tea
• Dubai chocolate

COOKIES & BROWNIES

CLASSIC CHOCOLATE CHIP COOKIES
chocolate chips

DARK CHOCOLATE PEANUT CHIP COOKIES
peanut chips

MACADEMIA & WHITE CHOCOLATE CHIP COOKIES
white chocolate chips

OATMEAL TRAIL COOKIES
nuts, dried fruits, seeds, brown sugar

COCONUT COOKIES
shredded coconut flakes

BROWNIES
chocolate chips

BLONDIES
white chocolate chips

*Gluten-free and vegan options available



DESSERT

DESSERT CUPS

TIRAMISU*

mascarpone cream, espresso, sponge cake

SEASONAL TROPICAL PANNA COTTA*

cream

STRAWBERRY SHORTCAKE*

mascarpone cream

PETIT FOURS

FRUIT TARTLET

seasonal fruits, almond crust

KEY LIME TART BITES*

graham cracker crust, Chantilly cream

CHOCOLATE CAKE BITES

chocolate ganache, meringue

COCONUT CAKE BITES

coconut pastry cream

CHOCOLATE COVERED STRAWBERRIES*

dark & white chocolate, gold leaf

*Gluten-free and vegan options available

PLATTERS





PLATTERS

FRUIT PLATTERS*

SEASONAL FRUIT PLATTER
assorted ripe sliced fruit

BERRIES

individual choice of:

- raspberries
- blueberries
- strawberries
- blackberries

MIXED BERRY SALAD
seasonal berries

PLATTERS*

ARTISANAL CHEESE PLATTER
local & imported cheeses, grapes, candied nuts, crackers

CHARCUTERIE PLATTER
sliced meat selections, cornichons, grainy mustard, olives, dried fruit, crackers

FRESH MARKET CRUDITÉ PLATTER
rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers, chickpea hummus dip, green goddess dip

CHEESE & FRUIT PLATTER
local and imported cheeses, assorted ripe sliced fruits

SMOKED NOVA SALMON PLATTER
Norwegian smoked nova salmon, cream cheese, capers, sliced red onions, sliced tomatoes, fresh dill, lemon wedges, plain NY bagel

ANTIPASTO PLATTER
mixed charcuterie, olives, cornichons, Parmesan cheese chunks, bocconcini, crackers, grapes

MEZZE PLATTER
classic hummus dip, tzatziki dip, baba ghanoush dip, marinated feta cheese, stuffed grape leaves, cucumbers, cherry tomatoes, pita chips, olives

TEA SANDWICHES PLATTER
available in your choice of sandwich, fillings and quantity choice of:

- bite-sized finger sandwiches
- pinwheels

choice of:

- prosciutto, figs, bricohe
- tuna salad, celery, light mayonnaise, whole wheat
- chicken salad, white pullman bread
- egg salad, watercress, marble bread
- smoked salmon, cucumber, cream cheese, rye pumpnickel bread
- roast beef, horseradish cream, dark marble rye bread

JARCUTERIE
sliced meat selections, cornichon, grainy mustard, olives, dried fruits, crackers, served in a glass jar

JARCRUDITÉ
rainbow carrots, celery, cucumber, radish, cauliflower, sweet peppers, chickpea hummus dip, served in a glass jar

*All platters are made-to-order for the number of people in your party.

CHILDREN'S FOOD





CHILDREN'S FOOD

CHILDREN'S MENU

HOUSE-MADE CHICKEN NUGGETS
ketchup

HOUSE-MADE CHICKEN TENDERS
ketchup

MACARONI AND CHEESE
three-cheese blend

ROMAN STYLE PINSA PIZZA
cheese, tomato sauce, mozzarella, basil

SHOESTRING FRENCH FRIES
sea salt

SWEET POTATO FRIES
sea salt

CONCIERGE & BEVERAGES





CONCIERGE

A HIGHER STANDARD OF IN-FLIGHT DINING

We focus on every detail to tailor the best experience to your requirements. We are happy to accommodate all tastes, cuisines and personal dietary needs. You can always expect pure, honest ingredients combined to exceed expectations and offer new dimensions of flavor.

CONCIERGE

A selection from our exclusive partnerships:

WINE/CHAMPAGNE

Local partner specializing in fine and rare wines

CHOCOLATES

La Maison Du Chocolat house of artisanal chocolates

FLOWERS

- Ode à la Rose flower boutique tailored to your style
- Marisole Flowers

PETROSSIAN CAVIAR*

"World's Finest Caviar"

NEWSPAPERS AND MAGAZINES

Iconic magazines selections from local & International prints

PERSONAL SHOPPING

We are happy to source any specialty items that you request.

RESTAURANTS

Nuhma's local recommendations

- Omakai Sushi
- Mr. O1
- Joe's Stone Crab
- Nobu
- Cipriani
- Larb Thai-Isan
- Wan's

LUXURY GOODS

our preferred partner is Chiragan for bedding, tableware, decor, beauty, and more

*Must be ordered with minimum 24-hour notice and/or by 10:00 AM the day before for an afternoon delivery.



SPECIAL REQUESTS FOR WINES, SPIRITS & BEVERAGES

HOUSE CURATED WINES & CHAMPAGNE

FRENCH
ITALIAN
LOCAL
ORGANIC
CHAMPAGNE

TOP-SHELF LIQUOR & SPIRITS

NUHMA'S PICKS

VODKA

- Grey Goose
- Tito's (NY vodka)

TEQUILA

- Casamigos
- Casa Dragones
- Don Julio
- Espolon

GIN

- Roku Japanese Craft
- Bombay Sapphire
- Wolffer Estate Pink Gin (local)

RUM

- Flor de Caña
- Brugal
- Diplomatico Reserva Exclusivo Rum

WHISKEY

- Tenjaku Whiskey Pure Malt
- Macallan 12 Year
- Bulleit Bourbon

SODAS

assorted sodas served in 7.5 fl oz mini cans

MINERAL WATER

STILL

- Acqua Panna (11oz plastic, 1L glass)
- Evian (330ml, 1L)
- Fiji (330ml, 500ml, 1L)
- Mountain Valley Spring Water (1L glass)

SPARKLING

- San Pellegrino (250ml, 500ml, 1L)
- Perrier (330ml, 500ml)
- Fever Tree club soda (200ml)
- Fever Tree tonic water (200ml)



FRESH JUICES & SMOOTHIES

FRESH HOUSE-SQUEEZED JUICES*

FRESH HOUSE-SQUEEZED JUICES

- mixed oranges
- pink grapefruit
- carrot
- apple
- watermelon
- mango

FRESH HOUSE-SQUEEZED JUICE BLENDS*

POWER GREEN JUICE

kale, cucumber, celery, apple, ginger, lemon

SUNSET JUICE

carrots, fresh ginger, turmeric, lemon, cayenne

RED JUICE

local apples, red beets, fresh ginger, carrot

PASSIONFRUIT MANGO LIMEADE

simple syrup

PASSIONFRUIT MANGO JUICE

local tropical fruit

VERY BERRY JUICE

mixed berries, lemon juice, simple syrup

BOOSTER SHOTS

turmeric, fresh ginger, cayenne, lemon

FRESH HOUSE-MADE SMOOTHIES*

VERY BERRY SMOOTHIE

strawberries, blueberries, plain Greek yogurt, honey, whole milk

ASSORTED FRUIT SMOOTHIE

assorted seasonal fruit, plain Greek yogurt, honey, whole milk

GREEN SMOOTHIE

kale, almond milk, banana, flaxseed, plain Greek yogurt

PROTEIN SHAKE

mixed berries, kale, almond milk, protein powder

*Flavors change depending on the seasonal fruits available.

Other flavors and blends can be made upon request.

One, 16 fl oz bottle per serving.



EST. 2010

NUHMA

INFLIGHT DINING

NEW YORK | MIAMI

PACKAGING



NUHMA INFLIGHT DINING PACKAGING

SMART PACKAGING

- Well-labeled and organized storage system with clear, easy-to-follow instructions for plating and reheating.
- Dishes can be delivered aesthetically plated to be service-ready for flight attendants.



PACKAGING

PLATTER TRAYS WITH COVERS

Just lift off the cover and serve!

SIZE AT

rectangular tray

- 9" x 6" x 2" (length x width x height)

SIZE BT

rectangular tray

- 11" x 8" x 2.5" (length x width x height)

SIZE CT

square tray

- 12" x 12" x 4" (length x width x height)

SIZE DT

rectangular tray

- 17.5" x 6.5" x 4" (length x width x height)



GA

FA

DA

EA



PACKAGING

REHEATABLE ALUMINUM TINS

Individual meals packaged in convenient aluminum tins. Bake and plate! Dimensions shown are without the lids.

SIZE GA

- 6.5" x 4.6" x 1.3" (length x width x height)
- 16 oz.

SIZE FA

- 8.0" x 6.0" x 1.0" (length x width x height)
- 22 oz.

SIZE DA

- 9.8" x 7.8" x 1.8" (length x width x height)
- 52 oz

SIZE EA

- 12.5" x 7.5" x 1.9" (length x width x height)
- 76 oz.





PACKAGING

PLASTIC MICROWAVABLE CONTAINERS

SIZE HM

- 4.5" x 6.0" (diameter x height)

SIZE IM

- 4.5" x 3.3" (diameter x height)

SIZE JM

- 4.5" x 2.0" (diameter x height)

SIZE KM

- 2.4" 2.4" x 4.3" (length x width x height)

SIZE LM

- 2.4" 2.4" x 7.0" (length x width x height)











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NEW YORK | MIAMI

**A HIGHER STANDARD
OF IN-FLIGHT DINING**

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